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ABSTRACT

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GLUTEN SUBSTITUTES

10 A method is disclosed for producing a gluten substitute gum. The method comprises heating a mixture comprising a starch, an edible fat, an edible protein and a liquid for a time and under conditions sufficient to form an aerated mass. This aerated mass largely mimics gluten and may be used in combination with flours, whether gluten-free or otherwise, to form doughs for producing bakery products including breads cakes and pastries.